

» Worker Health, Hygiene, and Training

Having a well-trained group of workers is key to successful food safety programs. The food processing industry reported lack of employee training is the biggest food safety problem.¹ Follow the guidelines below to help you develop a strong employee food safety training program.



Training programs must include:

- Principles of food hygiene and food safety.
- Importance of personal hygiene for all personnel and visitors.
- Recognizing symptoms of foodborne illness.

Training programs must:

- Be appropriate for the job and conducted upon hiring.
- Include refresher training throughout the season at least yearly or when a problem arises.
- Be easily understood.
- Be supervised by a qualified person.
- Include a process for documenting the training.
- For harvesters, include training to identify and not harvest contaminated produce.

Workers are required to learn how to:

- Maintain personal cleanliness.
- Avoid contact with animals, other than working animals.
- Maintain gloves in a sanitary condition, if used.
- Remove or cover hand jewelry that cannot be cleaned.
- Not eat, chew gum, or use tobacco in an area used for a covered activity.
- Notify their supervisor if they are ill.

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- Wash their hands thoroughly using soap and water, and dry hands in a sanitary manner:
 - » Before starting work.
 - » Before putting on gloves.
 - » After using the restroom or toilet facilities.
 - » Upon return from any break or absence.
 - » As soon as practical after touching animals or any waste of animal origin.
 - » At any other time hands may have become contaminated.

Regarding visitors, growers must:

- Make visitors aware of the farm’s food safety policies.
- Provide access to toilet and handwashing facilities.

Keep records

Required

Worker training and qualifications

Training records should include

Name of log or task

Date and time task was completed

Name of person completing the task

What task was done

Any materials relevant to the task

1 Sertkaya, A. et al. 2006. Top Ten Food Safety Problems in the United States Food Processing Industry. *Food Protection Trends*. 26(5):310-315.



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